

## **Idli Manchurian**



### **Ingredients:**

**Idlis – 5 to 6, chopped**  
**Maida (Plain Flour) – 1 tblsp**  
**Gram Flour – 1 tblsp**  
**Corn Flour – 1 tsp**  
**Ginger Garlic Paste – 1 tsp**  
**Red Chilli Powder – 1 tsp**  
**Soy Sauce – 1 tsp**  
**Green Chilli Sauce – 1 tsp**  
**Tomato Sauce – 1 tsp**  
**Kesari Edible Food Colour – a pinch (optional)**  
**Coriander Leaves – few, chopped**  
**Oil as required**  
**Salt as per taste**

### **Method:**

- 1. Mix the maida, corn flour, gram flour, ginger garlic paste, salt, red chilli powder, food colour, soy sauce, green chilli sauce and tomato sauce in a bowl.**
- 2. Add enough water and mix to a thick batter.**
- 3. Heat oil in a frying pan over medium flame.**
- 4. Dip the idli pieces in the batter and fry in hot oil until crisp.**
- 5. Remove and transfer to a serving bowl.**
- 6. Garnish with coriander leaves.**
- 7. Serve with tomato sauce.**